

# AUDREY'S

## BREAKFAST

<b>GRANOLA</b> ..... 8 fruit compote, greek (v) or coconut yoghurt (vg)	<b>VEGETARIAN FULL ENGLISH</b> ..... 12.5 poached egg, flat mushroom, avocado, baked beans, hash browns, plum tomato (v)
<b>OMELETTE</b> ..... 8 fine herbs (v/gf)	<b>FULL ENGLISH</b> ..... 15 smoked back bacon, handmade cumberland sausage, fried egg, flat mushrooms, plum tomato, hash browns, baked beans
<b>SHAKSHUKA</b> ..... 9 roasted peppers, scrambled eggs, chili, coriander, sourdough (v/gf)	<b>VEGAN STACK</b> ..... 12 rosti potato, spinach, sugar snap, samphire, flat mushroom, tomato, avocado (vg)
<b>AVOCADO TOAST</b> ..... 10 smashed avocado, cherry tomatoes, lime, basil (vg)	<b>SCOTTISH SMOKED SALMON ROSTI</b> ..... 14 crème fraîche (gf)
<b>POACHED EGGS</b>	<b>PASTRIES</b> ..... 2.8 pain au raisin (v)   pain au chocolat (v)   croissant (v)   apricot croissant (vg)
<b>FLORENTINE</b> ..... 9.5 wilted spinach, eggs, sourdough, hollandaise (v)	<b>SIDES</b> ..... 4 black pudding   sausage   bacon   hash brown (v)   mushroom (vg/gf)   baked beans (vg/gf)   tomato (vg/gf)   avocado (vg/gf)   sourdough (vg)
<b>ROYALE</b> ..... 12 smoked salmon, eggs, sourdough, hollandaise	
<b>BENEDICT</b> ..... 12 smoked back bacon, eggs, sourdough, hollandaise	

## DAILY MARKET SPECIALS AVAILABLE

## LUNCH

<b>SOURDOUGH</b> ..... 5 herb butter (v)	<b>ASPARAGUS, PEA, SPINACH SALAD</b> ..... 10 lemon and basil dressing (vg/gf)
<b>CRISPY WHITEBAIT</b> ..... 7 cajun mayo	<b>PARMA HAM, AVOCADO, GRAPEFRUIT SALAD</b> ..... 14 pecorino, honey and mustard dressing (gf)
<b>MISO GLAZED AUBERGINE</b> ..... 8 courgetti, pickled cucumber (vg/gf)	<b>HERITAGE TOMATO &amp; SOURDOUGH SALAD</b> ..... 12 nectarine, cherry tomato dressing (vg)
<b>REUBEN SANDWICH</b> ..... 8 salt beef, sauerkraut, pickles, emmental cheese	<b>WILD GIROLLES MUSHROOM TOAST</b> ..... 11 lemon thyme cream, sourdough (v)
<b>CHICKEN LIVER PARFAIT</b> ..... 10 red onion jam, toasted brioche	<b>FISH PIE</b> ..... 16.5 shetland prawns, mussels, salmon, smoked haddock
<b>COURGETTE &amp; GOAT'S CHEESE TART</b> ..... 10.5 wild rocket, aged balsamic dressing (v)	<b>AUDREY'S VEGAN HOT POT</b> ..... 12 aubergine, courgette, lentils, potato (vg/gf)
<b>DRY AGED LONGHORN RIBEYE STEAK SANDWICH</b> ..... 17.5 horseradish cream, red onion, watercress	<b>SIDES</b> ..... 6 fries (vg/gf)   thyme roasted courgettes (vg/gf)   braised sweetheart cabbage (vg/gf)   rocket & parmesan salad (v/gf)
<b>BOROUGH MARKET FISH CAKE</b> ..... 12 sweet potato puree, cucumber salad (gf)	

## DESSERT

<b>CRÈME BRÛLÉE &amp; SOLDIERS</b> (v) ..... 8
<b>CLASSIC SHERRY TRIFLE</b> (v) ..... 8
<b>CHOCOLATE &amp; APRICOT MOUSSE</b> (v) ..... 8
<b>FRUIT SORBET</b> (vg/gf) ..... 7

Vegan alternatives available on request | (v) - vegetarian, (vg) - vegan, (gf) - gluten-free

@AUDREYSLONDON

Prices include VAT. A discretionary 12.5% service charge will be added to your bill.

Please do inform your server of any allergies we should be aware of.

\*Menu and selections are subject to change from time to time, and seasonality.

# AUDREY'S

## HOUSE COCKTAILS

AUDREY'S GARDEN COOLER .....	11
elderflower, sparkling wine, thyme infused gin, rosemary, lime juice	
MARGARITA .....	11
mint, tequila, triple sec, lemon juice, agave	
CUCUMBER GIN FIZZ .....	10
gin, cucumber, lime juice, soda water	
PINK RHUBARB MULE .....	10
ginger ale, pink rhubarb infused vodka, lime juice, rhubarb bitters	
APEROL SPRITZ .....	10
sparkling wine, aperol, soda water, orange	
ALLPRESS MARTINI .....	11
vodka, crème de cacao, allpress original blend	

## BREAKFAST COCKTAILS

BREAKFAST MARTINI .....	10
marmalade, gin, cointreau, lemon	
AUDREY'S BLOODY MARY .....	10
vodka, audrey's spicy mix, celery	
STRAWBERRY BELLINI .....	10
sparkling wine, strawberry purée	

\*Classic cocktails also available on request

## WINES

		GL	BT
SPARKLING	NV VOUVRAY BRUT, Château Moncontour, Loire, France .....	10	40
	CLASSIC CUVÉE BRUT Rathfinny Wine Estate, Southern England 2018 .....	16	65
ROSÉ	ORGANIC CÔTES-DU-RHÔNE ROSÉ, Famille Perrin 'Nature' Southern Rhône, France 2020 ...	10	34
ORANGE	'MACÉRATION DE SOIF' Sauvignon Blanc Vin Orange, Domaine Joël Delaunay, Loire, France 2021 ..	12	45
WHITE	'SOSSEGO' Vinho Regional Alentejano Branco, Herdade do Peso, Alentejo, Portugal 2020 ...	7	27
	BEAUJOLAIS BLANC, Jean-Marc Burgaud, France 2020 .....	11	38
	MENETOU-SALON, Le Prieuré de Saint-Céols, Loire, France 2020 .....	12	42
RED	PRIMITIVO DI PUGLIA, A Mano, Italy 2019 .....	8	30
	'TERRASSE' Cahors Malbec, Causse du Théron, France 2020 .....	10	37
	'XTRÈME' Organic Rioja Crianza, Bodegas LAN, Spain 2018 .....	12	42

## BEER

BIRRA MORETTI DRAFT .....	6
LUCKY SAINT IPA 0.5% .....	5

## SOFT

SPARKLING GINGER .....	4
SPARKLING ELDERFLOWER & MINT .....	4
SPARKLING RHUBARB .....	4
STILL WATER .....	3
SPARKLING WATER .....	3

## JUICES

ORGANIC GINGER ROOTS carrot, apple, ginger, lemon .....	6
ORGANIC GENTLE GREENS spinach, apple, cucumber, lime ..	6
FRESHLY SQUEEZED ORANGE JUICE .....	6
GINGER & TURMERIC SHOT apple, ginger, turmeric, lemon, cayenne .....	3.5

## HOT DRINKS

### ALLPRESS COFFEE

ESPRESSO .....	2.8
MACCHIATO .....	3
AMERICANO .....	3
FLAT WHITE .....	3.5
CAPPUCCINO .....	3.5
LATTE .....	3.5
MATCHA LATTE .....	4

ALL TEAS. .... 3

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